



I C A R P I N I



sette zolle

COLLI TORTONESI - DOC
BARBERA

*"Unica nel regno vegetale, la vite rende il vero sapore della terra intellegibile all'uomo."
(Colette)*

Sette Zolle is the first wine I ever imaged. It's a red wine obtained from the the first vineyard we planted at the end of the previous millenium, named after my father Vittorio and inspired by an ancient local custom. The wisdoms of the old wine growers in this lands were, between the many, of having vineyards composed of Barbera, with an extra of Freisa di Chiera and Croatina. The presence of other varieties like this, promotes the ecosystem biodiversity and the health of the vineyard itself. As a result, we have a generous and frank wine, made elegant by time end enjoyable on every occasion. We harvest very ripe grapes and the natural acidity of Colli Tortonesi's Barbera is translated into a pleasing minerality, integrated with fruity scents.

Tasting this wine, it's possible to enjoy the remarkable intrinsic qualities of Barbera, influenced by the expression of the territory. First of all the red fruits flavors we can find in it, stands out the sour cherry. Balsamic notes and an hint of torrefaction and cocoa beans. Surprisingly fresh, easy to drink yet complex in its facets. I love to drink Sette Zolle with my truest friends, seeking for a simple yet honest wine.

Vintage: 2011
Vol: 13.5%
Production: 3000 bts.
Vineyard: Vittorio
Variety: Barbera

Altitude: 380-400 mt
Exposure: est, nordest
System: Guyot
Conduction: Biologic Holistic

Harvest: Manual grape selection.

Vinification: Long maceration on the skins, spontaneous fermentation with indigenous yeasts.

Maturation: In Inox steel tanks.

Elevation: In Inox steel tanks.

Fining: At least 48 months in bottle.

